

The story

Founded in London in 2001, Hakkasan celebrates Cantonese cuisine through traditional techniques plus the finest ingredients and contemporary flair only found at Hakkasan.

Each kitchen is led by a talented chef whose passion lies in creating uniquely rooted yet modern Cantonese dishes.

With international outposts in some of the world's most vibrant cities, Hakkasan's menu is a culinary balance of signature dishes featured at Hakkasan globally plus "only at" dishes created exclusively for each location.

Enjoy the world of Hakkasan in every detail, from scent to sound to the last artful bite, the team carefully crafts a truly immersive journey.



All prices are in Indonesian Thousand's Rupiah and are subject to 11% government tax and a discretionary 10% service charge.

February 2019

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.

* Signature dishes
v Vegetarian dishes

Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Signature menus

Phoenix

The mythical bird is a symbol of the sun, a bearer of good fortune and longevity

IDR 788 per person
for parties of two or more

小吃
Small eat

珍品四式点心

Supreme dim sum platter

scallop shui mai, seabass dumpling, truffle har gau, lobster crab dumpling

千层萝卜酥

Daikon roll

with preserved turnip and spring onion

豉味爆豆蔬

Stir-fry vegetable and pine nut in lettuce wrap

正餐
Main

川辣智利鲈鱼球

Stir-fry Chilean seabass with Sichuan pepper

with sweet basil and spring onion

蒜香芝麻脆皮烧鸡

Crispy roasted chicken with garlic and sesame

蒜子黑椒牛仔粒

Stir-fry black pepper rib eye with merlot ✨

咖喱汁虾球

Spicy prawn ✨

with almond

时蔬

Chinese vegetable ^v

with ginger

黄金蛋炒饭

Spring onion and egg fried rice

甜品
Dessert
任选一道
choose one

焦糖芭菲

Chocolate peanut

caramel parfait, crystalised peanut, salted chocolate sauce

橙香蛋挞

Egg custard nest

mandarin Sichuan sorbet, caramelized pastry, vanilla custard

Lotus ^V

The water lily plant is a promise of truth, purity and enlightenment

IDR 498 per person

小吃 Small eat	斋点心拼	Vegetarian dim sum platter morel crystal, Sichuan mabo dumpling, truffle beancurd roll, olive sugar snap dumpling
	豉味爆豆蔬	Stir-fry vegetable and pine nut lettuce wrap
	千层萝卜酥	Daikon roll with preserved turnip and spring onion
正餐 Main	天白菇豆腐煲	Tofu, aubergine and mushroom claypot ✨ with chilli and black bean sauce
	酱爆炒四蔬	Four style vegetable in Sichuan sauce asparagus, yam bean, shimeji mushroom and tofu
	夏果三菇玉兰度	Three style mushroom stir-fry with gai lan and macadamia nut
	黑椒莲藕芦笋	Stir-fry lotus root and asparagus with black pepper
	丝苗白饭	Jasmine rice
甜品 Dessert	精选雪芭	Selection of sorbet

Dragon

The enduring symbol of power, strength, vigilance and good luck

IDR 1088 per person
for parties of two or more

小吃
Small eat

珍品四式点心

Supreme dim sum platter

scallop shui mai, seabass dumpling, truffle har gau, lobster crab dumpling

香酥鸭沙律

Crispy duck salad ✪

with pomelo, pine nut and shallot

金丝软壳蟹

Fried soft shell crab

with red chilli and curry leaf

正餐
Main

XO酱炒龙虾

Stir-fry lobster tail with XO sauce

蜜汁焗鲈鱼

Grilled Chilean seabass in honey ✪

桂花和牛粒

Osmanthus Wagyu beef rib eye

蒜香芝麻脆皮烧鸡

Crispy roasted chicken with garlic and sesame

时日蔬菜

Chinese vegetable ^v

with ginger

黄金蛋炒饭

Spring onion and egg fried rice

甜品
Dessert
任选一道
choose one

青柠蛋白霜

Ginger lime meringue

ginger curd, kaffir marmalade

蜂蜜巧克力酥球

Madu Nusantara

honey mousse, cocoa crumble, milk chocolate cream

珍品 Supreme	鱼子酱片皮鸭	Hakkasan signature Peking duck ✪ with Giaveri Siberian caviar whole duck, with 16 pancakes and 20g caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	(半只 half) (一只 whole)
	金装佛跳墙	Monk jump over the wall double boiled soup with abalone, fish maw, dried scallop, sea cucumber and dried shiitake	
	黄焖蟹肉官燕汤	Braised superior bird's nest in yellow broth with crab meat	
	黑菌烩二头鲜鲍	Braised whole abalone in black truffle sauce (2 head)	
	白玉麒麟二头鲜鲍	Abalone and shiitake mushroom (2 head) with dried scallop	
	海味一品煲	Braised abalone with dried scallop and morel mushroom with fish maw, sea cucumber in supreme stock	

雅加达独有
Only At
Jakarta

脆皮鹌鹑芋巢	Crispy quail egg puff
椰子淮杞花胶鸡汤	Double boiled chicken soup in coconut with Jinhua ham and fish maw

香辣南洋酱石斑 Steamed grouper with kaffir sambal sauce

When traditional Indonesian sambal sauce meets with modern Cantonese cuisine. The Indonesian grouper from Kalimantan is steamed with kaffir lime.

粉丝焗珍珠龙虾	Mutiara lobster noodle
XO西汁煎羊排	XO lamb chop with shiitake

沙拉
Salad

香酥鸭沙律

Crispy duck salad ✕
with pomelo, pine nut and shallot

凉拌芦笋沙律

Supreme green salad ^V
with lemongrass dressing

汤
Soup

蟹肉鱼鳔羹

Seafood soup
with fish maw, dried scallop, sea cucumber and crab meat

粟米龙虾羹

Lobster and sweet corn soup

椰子淮杞花胶鸡汤

Double boiled chicken soup in coconut
with Jinhua ham and fish maw

鸡丝酸辣羹

Hot and sour soup
with shredded chicken

竹笙松茸菌汤

Chinese wild mushroom soup ^V
with bamboo pith and shiitake mushroom

点心
Dim sum

脆皮鹌鹑芋巢

Crispy quail egg puff

珍品四式点心

Supreme dim sum platter
scallop shui mai, seabass dumpling
truffle har gau, lobster crab dumpling

斋点心拼

Vegetarian dim sum platter ^V
morel crystal, Sichuan mabo dumpling,
truffle beancurd roll, olive sugar snap dumpling

炸点心拼

Fried dim sum platter
roasted duck pumpkin puff, mushroom and foie gras dumpling
Wagyu beef puff

小吃
Small eat

鹅肝脆皮鸭卷

Foie gras crispy duck wrap

上海鸡锅贴

Pan-seared Shanghai dumpling

XO酱

XO sauce

Derived from the famous digestif Cognac and its Extra Old 'XO' classification, XO sauce was first created in Hong Kong in the early eighties. Its extravagant ingredients include dried aged scallops, and Jinhua cured ham that makes the sauce deep and rich in intensity. A luxurious condiment of the highest degree, Vogue China called it 'caviar of the East'.

鹅肝虾多士

Sesame prawn toast with foie gras

烧味双拼

Cantonese barbecue Kurobuta pork platter

金丝软壳蟹

Fried soft shell crab
with red chilli and curry leaf

脆皮斑节虾

Crispy tiger prawn
with pandan leaf, chilli and wheat flake

豉味爆豆蔬

Stir-fry vegetable and pine nut in lettuce wrap ^v

生猛海鲜
Live fish
and seafood
served whole
per 100g

红星斑

Red star grouper
steamed with soya sauce and spring onion

老虎斑

Tiger grouper
steamed with soya sauce and spring onion

香辣南洋酱汁

Steamed grouper with kaffir sambal sauce

珍珠龙虾

蒜茸蒸
炒白胡椒

Mutiara lobster
steamed with garlic
stir-fry with white pepper

粉丝焗珍珠龙虾

Mutiara lobster noodle

鱼
Fish

蜜汁焗鲈鱼	Grilled Chilean seabass in honey ✨
香檳焗銀鱈魚	Roasted silver cod with Champagne and honey ✨
XO 醬脆鱈魚	Crispy silver cod in XO sauce
川辣鮭魚球	Stir-fry Chilean seabass with Sichuan pepper with sweet basil and spring onion

海鮮
Seafood

XO 醬炒龍蝦	Stir-fry lobster tail with XO sauce
辣醬菠蘿炒蝦球	Stir-fry tiger prawn with pineapple
咖哩汁蝦球	Spicy prawn ✨ with almond

家禽
Poultry

蒜香芝麻脆皮燒雞	Crispy roasted chicken with garlic and sesame
台式三杯雞煲	Sanpei chicken claypot with sweet Thai basil, chilli and spring onion
松露明火燒鴨	Roasted truffle duck with mushroom tea tree

肉類
Meat

蒜子黑椒牛仔粒	Stir-fry black pepper rib eye with merlot ✨
XO 西汁煎羊排	XO lamb chop with shiitake
石榴咕嚕肉	Sweet and sour pork with pomegranate
茶香熏牛粒	Jasmine tea smoked Wagyu beef rib ✨
桂花和牛粒	Osmanthus Wagyu beef rib eye

豆腐和蔬莱
Tofu and
Vegetable

天白菇豆腐煲

Tofu, aubergine and mushroom claypot ✨
with chilli and black bean sauce

四川麻婆豆腐

Sichuan mabo tofu with minced beef

奶白菜

pak choi

广东芥兰

gai lan

蚝油, 姜汁, 蒜茸

with a choice of oyster sauce, ginger or garlic

咸鱼白菜

Stir-fry pak choi with salted fish

黑椒莲藕芦笋

Stir-fry lotus root and asparagus ^V
with black pepper

夏果三菇玉兰度

Three style mushroom stir-fry ^V
with gai lan and macadamia nut

酱爆炒四蔬

Four style vegetable in Sichuan sauce ^V
asparagus, yam bean, shimeji mushroom and tofu

贰菘蘭花苗

Stir-fry baby broccoli and preserved olive ^V
with crispy seaweed and pine nut

面和米饭
Noodle
and Rice

客家中华拉面

Hakka noodle ✨
with shimeji mushroom, bean sprout and bonito

星洲米粉

Singapore vermicelli noodle
with prawn and squid

干贝鲍粒烩饭

Abalone and dried scallop fried rice

黄金蛋炒饭

Spring onion and egg fried rice ^V

丝苗白饭

Jasmine rice ^V

